

Caviar Menu

Our executive Chef, Yannick Alléno, is pleased to propose you the following menu at 300 € VAT included per person :

Poached and breaded eggs and oscetra caviar, green asparagus in a light smoked cream



Delicate beef jelly and oscetra caviar, garden watercress coulis



Thinly-sliced bass slowly braised, squid leaf pearled with caviar grains, fine coliflower purée



Souffléed strawberries, fresh vanilla cream with fruit caviar



*Coffee,
Chocolates and delicacies*

Our Head Wine Waiter, Estelle Touzet will be pleased to propose you a selection of wines according to your menu.